

FATTORIA e MARE

We transform ordinary parties into toast-worthy celebrations!

Fattoria e Mare is owned and operated by the chef and his family; the restaurant is named for the farms (Fattoria) and the bounty of the ocean (Mare) that have inspired so much of our cuisine. With over twenty years as a leader in some of the best restaurants in the Bay Area, Chef Pablo Estrada is proud to share his passion with you for your private event. We are committed to making your event a memorable experience.

In a restaurant landscape that follows trends and fads, we strive to create an old-fashioned Italian restaurant with a focus on familiar flavors and gracious service. Located in Burlingame, Fattoria e Mare is understated with professional, friendly service. While we are certainly upscale, we are certainly anything but stuffy.

The following is meant to provide a brief description of the rooms and a good sense of the style of food we serve. Keep in mind that the menus are seasonal and that the time of year will dictate what will accompany each dish; these sample menus have been written with examples from different seasons. We have built these menus from feedback and by responding to the needs of our guests. We are truly all about the service and encourage you to let us know if you have any special request. If we can do it, we will.



Jennifer & Erika
Event Coordinators

events@fattoriaemare.com 415.866.3732

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Private Rooms & Capacities

Room	Seated	Reception	A/V
La Cosa Nostra (Private)	22	30	Yes
Piazza e Mare (Private)	100	150	Yes
Patio (Private)	120	150	Yes
Bar & Lounge (Semi-Private)	NA	70	Yes
Mezzanine (Semi-Private)	40	NA	No

Fattoria E Mare Private Room menus consist on 3 sample basic menu types that can be flexible to accommodate our customer requests. Ask our event coordinators for more information.

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Family Style Menus

A family-style menu is by far the recommended way to enjoy **Fattoria e Mare**. It creates a more convivial and relaxed atmosphere for your guests while allowing them to taste the greatest variety of flavors.

We deliver the food in overlapping waves that are less formal than traditional courses, but still moves in a progression from lightest to richest flavors. We serve a variety of antipasti, salads and pasta on large dishes plates; the service team makes sure you have what you need for the next bite. We still can cover any dietary restrictions and this format allows us to more easily minimize slower eaters feeling rushed and faster eaters becoming impatient.

We also create a menu where some food is family style and others are plated individually. Many of our guests prefer to serve the main courses plated individually. In this case, we would have taken the order for the entrees when everyone sat down. This feature allows your guests to enjoy the variety of flavors and interaction of family style yet still gives them a choice and their own main course.



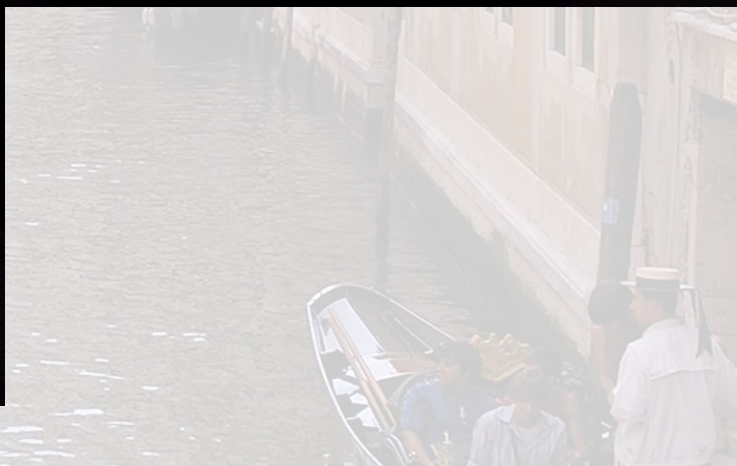
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PRIX FIXE

Fixed price menus offer the guests impeccable quality in an elegant, coursed meal; in order for the kitchen to adequately prepare, we must limit the number of choices. We can start with a simple appetizer, entrée and dessert format. The more choices and the items that you prefer dictate the price of the menu (i.e., skirt steak versus filet mignon).



"While the staff is always professional and Dominique is a dream to work with— it is really the high stellar food that keep us coming back. There is no other place that offers the Private Dining options, service and cuisine. We use Fattoria all the time."

—Corporate Client

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Canapés Service

We offer this to our guests as an option to get food started as everyone arrives and gets comfortable. These items can be passed on trays or set up as platters placed on tables; These are mostly they require little or no cutlery and plates.

Minimum Order is 100 Pieces.

Mushroom Arancini

Veal Meatball with Marinara

Baby Beets & Ricotta

BBQ Organic Chicken Wings

Fried Macaroni & Cheese

Wagyu Beef Roll

Panzerotti with Avocado Aioli

Classic Sliders (*chicken, beef or pork*)

Crab Cake with Chipotle

Chimichurri Skewer (*beef or chicken*)

Calamari Sausage

Seared Scallops & Salsa Verde

Tuna Tartare & Grilled Bread

Grilled Prosciutto Wrapped Prawns



"I found the food, the service, and your attentiveness to our needs to all be impeccable. I look forward to working with you again to host business gatherings, and I'll certainly be back with my wife for a date night. —Corporate Client

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Wine & Beverage

At **Fattoria e Mare**, we are passionate about our beverage—while wine is a special focus we also feature artisanal spirits, disciplined mixology and craft beers. We are eager to find the best way to share this passion with you. Discussing your expectations and preferences with our sommelier also helps us create a beverage program that fits your budget and gives you the most value. We have a full bar, over 150 wine selections and many non-alcoholic options—all of which reflect our passion for quality and value. In general, we focus on smaller production, artisanal suppliers who, like **Fattoria e Mare**, are committed to purity of flavor and a sense of stewardship.

'Fattoria' is an Italian word for farm and mare is the 'sea' - our name is a celebration of the amazing bounty of northern California.

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